



ENTRÉE

VENISON

loin tartare, cauliflower mousse, buttermilk, sweet basil oil GF

FRENCH POULET CONSOMME

chicken consommé, chicken salad, tomato, green beans, olives, quail egg GF

SPANNER CRAB

spanner crab salad, avocado, orange, radish, mandarin gel, citrus emulsion, herbs GF

RISOTTO

charcoal risotto, seasonal fruit chutney, goats cheese brulee, frisée † GF V

MAHI MAHI

swiss chard wrapped mahi mahi, enoki mushroom, shallots, asian black pepper sauce, ruby grapefruit

TASTING PLATE

chefs specially crafted selection of three entrées

- † Indicates dishes that are vegetarian or pescatarian
- GF Indicates dishes that are gluten free, note; other dishes can be altered to gluten free
- V Indicates dishes that are vegan or can be altered to be

10% surcharge applies on sundays and public holidays
two course minimum is applicable



MAIN

GRIMAUD DUCK

dry aged grimaud duck breast, jerusalem artichoke, cavolo nero, baby carrot, purple potato, cassis jus GF

WAGYU

wagyu tajima beef tenderloin MBS4+, soubise, asparagus, turnip, onion cups, port wine GF

YELLOW FIN TUNA

pan seared yellow fin tuna, saffron fennel puree, green peas, blow torched daikon radish, horse radish foam GF

OSSO BUCCO

lamb osso bucco, ripe tomato coulis, pearl barley, zucchini, cherry truss tomatoes, crispy leek

DUTCH CARROTS

variety of dutch carrots, sweet potato and pineapple puree, quinoa tabbouleh, baby beets, pomegranate molasses GF V

CHEF'S RECOMMENDATION

chef's daily recommended signature creation

TWO COURSE	88
THREE COURSE	98
FIVE COURSE TASTING	145 (<i>matching wines \$199.00 per person</i>)

SIDES 13

charred broccolini, macadamia nuts, picked red cabbage

duck fat roasted baby chat potatoes, smoked red pepper & rosemary labneh

fresh picked garden salad, manchego, radish, pears, cucumbers, raspberry dressing



DESSERT

SHISO SORBET

shiso and lime sorbet, lime curd, kafir lime espuma, mint oil dust, almond cracker GF

JAFFA BABA

fresh baked orange and chocolate savarin, orange lossom syrup, cardomon orange ice cream, citrus segments, chocolate garnish

CHOCOLATE & LIQOURICE MOUSSE

dark callebaut chocolate and liqourice mouuse, apple & fennel chutney, black currant puree GF

MONT BLANC

chestnut parfait, mandarin, meringue, plum compote, praline dust GF

CHEF ' S SELECTION

chef's selection of three desserts

CHEESE

chefs selctions of local and imported cheeses, fruits, muscatels, lavosh and seasonal jam

(18 moth comte, roquefort woodside edith brie,18 month manchego sheep cheese)